Thinking of you

Electrolux

User Guide

air-o-convect

The simple and clear control panel

Main switch on/off

Double step cooking (indicated for meats)

Start/stop the cooking process

Automatic humidifier

Digital temperature display

Time/food probe display

HACCP

Hold

Cleaning cycles

Exhaust valve control

Manual water injection

Rapid cooling

	Automatic humidifier	11 settings from braising to par-steaming
	Digital temperature display	The green digits indicate the actual temperature, the small red digits show the set temperatures. Both are displayed at once for the operator's comfort
	Time/food probe display	The large green digits indicate the real time while the small red digits communicate the set time. Both are displayed at once for operator's comfort
	Hold	Pulse ventilation recommended for baking, slow roasting and keeping food warm
	HACCP	HACCP monitoring via a local printer (HACCP BASIC) or an integrated PC network (HACCP advanced)
	Cleaning	Choose between 4 automatic cleaning cycles (from soft to extra-strong) or the low impact of the semi-automatic cycle
	Exhaust valve control	Keep it open for extra-crispy results
	Central dial	Central dial for setting the humidity, cooking chamber temperature, time and food probe temperature
	Manual water injection	Increases the moisture instantly according to your judgement
	Rapid cooling	To pass from one type of cooking to another in a blink of the eye. This function is also automatically activated when the temperature becomes lower than the actual one

Grill

Food item	air-o-convect								Cooking air-o-convect				accessories
	GN 1/1 trays*								1		2		
	6		10		20		40						
Pitch - mm	60	80	60	80	60	80	60	80					
Sausage roll 2/3 per frying griddle	6	4	6	8	20	16	40	32	220 °C % H 1 3’		200 °C % H 7’		
Pitch - mm	60	80	60	80	60	80	60	80					
Prime rib of beef 4 per frying griddle	3	4	5	8	10	16	20	32	250 °C % H 10’				
Pitch - mm	60	80	60	80	60	80	60	80					
Oven backed fish filets 120 g. 6 per frying griddle	6	4	10	8	20	16	40	32	75 °C % H 10 9’				
Pitch - mm	60	80	60	80	60	80	60	80					
Fish kebab approximately 1,5 kg per frying griddle	6	4	10	8	20	16	40	32	230 °C % H 2 7’		230 °C % H 3’		
Pitch - mm	60	80	60	80	60	80	60	80					
Whole fish approximately 280-320 g. 6 per frying griddle	6	4	10	8	20	16	40	32	230 °C 68 °C % H				
Pitch - mm	60	80	60	80	60	80	60	80					
Mixed grilled vegetables frying griddle	6	4	10	8	20	16	40	32	230 °C % H 1 7’		220 °C % H 2’		

Automatic pre-heating

% H Humidity level

*Number of racks, pans, or griddles per cooking cycle

Convect cooking

Food item	air-o-convect								Cooking air-o-convect				accessories
	GN 1/1 trays*								1		2		
	6		10		20		40						
Pitch - mm	60	80	60	80	60	80	60	80					
Roast beef 3 - 4,5 kg piece 2 per rack	1	1	3	4	5	8	10	16	200 °C % H 4 15’		75/80 °C 52 °C % H 		
Pitch - mm	60	80	60	80	60	80	60	80					
Pork roast 3 - 4,5 kg piece 2 per rack	1	1	3	4	5	8	10	16	175 °C % H 5 20’		150 °C 75 °C % H 1 		
Pitch - mm	60	80	60	80	60	80	60	80					
Roasted chicken 1,2 kg piece 8 per rack	3	4	5	8	10	16	20	32	230 °C % H 10 15’		200 °C 85 °C % H 		
Pitch - mm	60	80	60	80	60	80	60	80					
Rice-pilaf 1.5 litre hot stock for 1 kg rice 65 mm pan	3	4	5	8	10	16	20	32	180 °C % H 2 17’/18’				
Pitch - mm	60	80	60	80	60	80	60	80					
Pork loin 2,5 - 3 kg per rack	3	4	5	8	10	16	20	32	170 °C % H 5 15’		130 °C 66 °C % H 1 		
Pitch - mm	60	80	60	80	60	80	60	80					
Kebab (chicken, beef, lamb): cook time depends on size of meat pieces 20 mm U-pan	6	4	10	8	20	16	40	32	210 °C % H 5 6’		180 °C % H 2 10’		
Pitch - mm	60	80	60	60	60	80	60	80					
Pork filet wrapped in lard 6 pieces per rack	2	2	5	4	10	8	20	16	175 °C % H 8 5’		110 °C 62 °C % H 		
Pitch - mm	60	80	60	80	60	80	60	80					
Shin of veal pan	2	2	5	4	10	8	20	16	110 °C % H 10 15’		160 °C % H 3 1,15’		

Automatic pre-heating

% H Humidity level

*Number of racks, pans, or griddles per cooking cycle

Food item	air-o-convect								Cooking air-o-convect				accessories
	GN 1/1 trays*								1		2		
	6		10		20		40						
Pitch - mm	60	80	60	80	60	80	60	80					
Leg of pork 12 - 14 kg 2 pieces per pan	2	2	5	4	10	8	20	16	 180 °C % H 8 30’		 120 °C 67 °C % H 2 		
Pitch - mm	60	80	60	80	60	80	60	80					
Oven packed turkey 6 pieces per pan 1 kg each	2	2	5	4	10	8	20	16	 170 °C % H 8 15’		 130 °C 66 °C % H 1 		
Pitch - mm	60	80	60	80	60	80	60	80					
Seabass in salt about 400 g. 4 pieces per pan	6	4	5	5	20	16	40	32	 180 °C % H 7 3’		 180 °C % H 12’		
Pitch - mm	60	80	60	80	60	80	60	80					
Roasted potatoes 40 mm U-pan	6	4	10	8	20	16	40	32	 175 °C % H 2 25’		 175 °C % H 15’		

Automatic pre-heating

% H Humidity level

*Number of racks, pans, or griddles per cooking cycle

Bakery

Food item	air-o-convect								Cooking air-o-convect				accessories
	GN 1/1 trays*								1		2		
	6		10		20		40						
Pitch - mm	60	80	60	80	60	80	60	80					
Croissants proved ready to bake 10 per sheet 20 mm U-pan or baking sheet	6	4	10	8	20	16	40	32	155/160 °C % H 20’				
Pitch - mm	60	80	60	80	60	80	60	80					
Focaccia (flat bread) 500 g per U-pan			6-7						200 °C % H 4’		170 °C % H 16’		
Pitch - mm	60	80	60	80	60	80	60	80					
Flacked pastry biscuits U-pan	3	4	5	8	10	16	20	32	170/175 °C % H 12’/13’				
Pitch - mm	60	80	60	80	60	80	60	80					
Par baked baguettes and small rolls baguette tray			6-7						230 °C % H 2’		170 °C % H 12’		
Pitch - mm	60	80	60	80	60	80	60	80					
Sponge cake U-pan	6	4	10	8	20	16	40	32	160 °C hold % H 15’		160 °C hold % H 10’/15’		
Pitch - mm	60	80	60	80	60	80	60	80					
Choux pastry puffs 24-30 per sheet 20 mm U-pan or baking sheet	3	4	5	8	10	16	20	32	165 °C hold % H 18’/20’				
Pitch - mm	60	80	60	80	60	80	60	80					
Short pastry pie with jam 24-30 portions per pan 65 mm U-pan	3	4	5	8	10	16	20	32	165/170 °C hold % H 33’/35’				
Pitch - mm	60	80	60	80	60	80	60	80					
Apple strudel 2 strudels per U-pan	6	4	10	8	20	16	40	32	170/180 °C % H 20’/25’				

Automatic pre-heating

% H Humidity level

*Number of racks, pans, or griddles per cooking cycle

Gratin

Food item	air-o-convect								Cooking air-o-convect				accessories
	GN 1/1 trays*								1		2		
	6		10		20		40						
Pitch - mm	60	80	60	80	60	80	60	80					
Lasagne with meat sauce 5 kg per 65 mm U-pan	3	4	5	8	10	16	20	32	170 °C % H 1 30’		155 °C % H 10’/12’		
Pitch - mm	60	80	60	80	60	80	60	80					
Gnocchi semolina 40 mm U-pan	3	4	5	8	10	16	20	32	170 °C % H 2 15’		160 °C % H 7’		
Pitch - mm	60	80	60	80	60	80	60	80					
Stuffed crêpes 18 pieces per U-pan	3	4	5	8	10	16	20	32	160/170 °C % H 18’/20’				
Pitch - mm	60	80	60	80	60	80	60	80					
Fennel gratin U-pan	6	4	10	8	20	16	40	32	190 °C % H 12’/15’				
Pitch - mm	60	80	60	80	60	80	60	80					
Filet of gilthead au gratin U-pan	6	4	10	8	20	16	40	32	230 °C % H 7’/8’				

Automatic pre-heating

% H Humidity level

*Number of racks, pans, or griddles per cooking cycle

Selection of accessories

Cupboard base for 6 and 10 GN 1/1 ovens

Hot cupboard base with humidifier for 6 and 10 GN 1/1 ovens

Standard open base with tray support for 6 and 10 GN 1/1 ovens

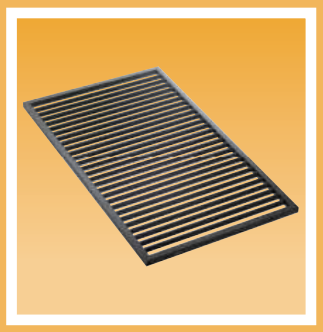
Trolley for roll-in rack for 10 GN 2/1 ovens

Slide in rack with handle for 6 and 10 GN 1/1 ovens

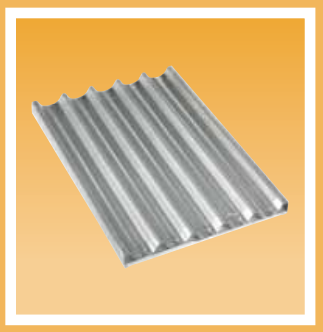
Tray rack with wheels for 10 GN 1/1 or 10 GN 2/1 ovens, 65 mm or 80 mm pitch

Tray rack with wheels for 6 GN ovens, 63 mm or 80 mm pitch

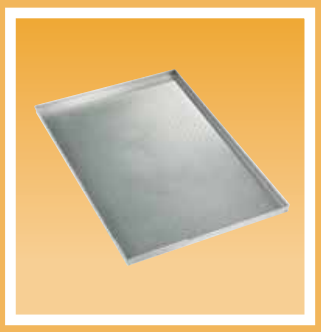
Rack for 29 plates for 10 GN 1/1 ovens



Aluminium oven grill for GN 1/1 ovens

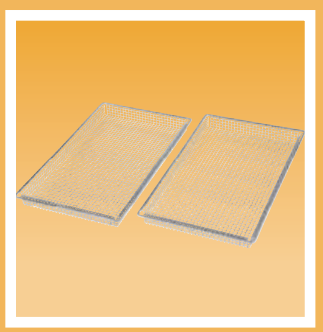


Baking tray with 5 rows in perforated aluminium with silicon coating

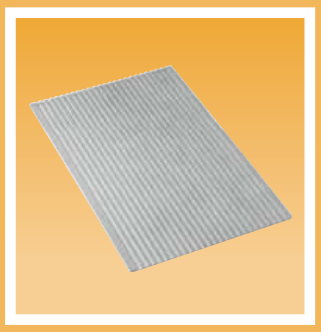


Baking tray with 4 edges, in aluminium 400x600x20

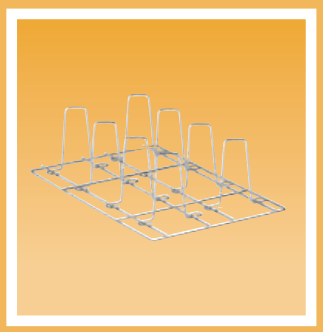
Non-stick universal pan 20, 40 or 65 mm high



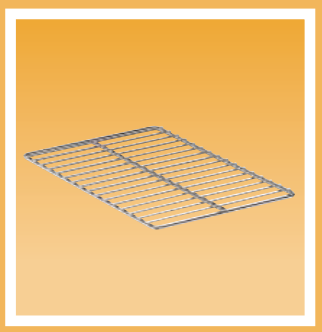
Frying baskets for ovens



Frying griddle for GN 1/1 ovens



Grid for chickens for GN 1/1 ovens



Stainless steel rack for GN 1/1 ovens

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The Company reserves the right to change specifications without notice.

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